

ABSTRACT

The invention provides, in one aspect, a method of making a confectionery or ingredient or filling for a confectionery, which includes forming a first component by combining water, at least one humectant, corn syrup and sugar; heating the blend to above 170°F; adding a hydrocolloid or emulsifier; and continuing to heat until a solids content of about 80-90 wt.% is obtained. A second component is formed by combining a fat or fat-containing mixture and a flavoring. The first and second component are then mixed at a temperature above the melting point of the fat to form a mixture. The mixture can then be cooled and formed into finished confectionery, which can be used for retail sale, or processed as an ingredient in a confectionery.